

Colby-Jack Topped Salmon Burgers

Servings: 4

Ingredients:

1 16-ounce can red salmon
1/4 cup green onions, minced
1/4 cup green pepper, finely chopped
1 cup dry bread crumbs, divided
2 eggs, beaten
1/4 cup flat leaf parsley, chopped
1 teaspoon powdered mustard
Salt
1 tablespoon butter
Canola or vegetable oil for frying
1 1/3 cups (about 5-6 ounces) Wisconsin Colby-Jack, shredded
Leaf lettuce
4 white or rye hamburger buns, warmed
Dijon or grainy mustard

Cooking Directions:

In a bowl, flake the salmon, reserving 1/3 cup salmon liquid. Add liquid back to salmon along with green onions, green pepper, 1/3 cup dry bread crumbs, eggs, parsley, powdered mustard and salt. Mix well. Form into 4 equally-sized patties. Roll in remaining dry bread crumbs. Refrigerate half an hour to firm, if desired.

Heat butter and oil to a depth of 1/8" in a heavy skillet. Fry burgers over moderate heat. Flip to brown both sides, for a total cooking time of 6-8 minutes. During last 2 minutes of cooking, divide shredded Colby-Jack evenly over burgers. Drain, plain side down, on paper towels. Place leaf lettuce on 4 bun bottoms. Top with salmon burger. Spread grainy mustard on burger tops and place over the burger.



Wisconsin Milk Marketing Board
8418 Excelsior Dr., Madison, WI 53717
(608) 836-8820 | www.EatWisconsinCheese.com



www.mullinscheese.com